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# Entenmann's Fat-Free Oatmeal Raisin Cookies

Recipe By : Serving Size : 48

Preparation Time :0:00 Categories :

Desserts Cookies

Low-Fat

Amount Measure Ingredient —  
Preparation Method

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—WALDINE VAN GEFFEN  
VGHC42A—

1 tablespoon Molasses

3 Raw egg whites

**1 cup Dark raisins**

1 1/2 teaspoons Vanilla

1 cup Light brown sugar — packed

# **1 cup Granulated sugar**

1/2 cup Non-fat dry milk powder

1/2 teaspoon Cinnamon

1 1/2 teaspoons Baking powder

2 1/2 cups Quaker brand quick-cooking  
— rolled oats

# 1 cup All-purpose flour

Put molasses, egg whites and raisins into blender and blend on high speed just to mince but not to puree (about 5-10 seconds). Empty mixture into medium mixing bowl. With mixer beat in on medium speed each of the remaining ingredients, beating well after each addition, adding both the oats and flour in small portions. Switch to mixing spoon if dough becomes too stiff for mixer. Lightly spray cookie sheet with Pam and wipe off excess lightly with paper towel; any excess of the cookie sheet may burn while cookies are

baking. You need only a very light film of the Pam just to keep cookies from sticking. Use 1 measuring teaspoonful of dough for each cookie and place 2” apart on prepared cookie sheet. Bake in preheated 350~ oven 6-8 minutes. Do not overbake. Cool on paper towels, removing from cookie sheets carefully.